



## EGGPLANT CHEESE PIE

4 ½ cups eggplant, cut into ½" cubes  
1 medium onion, minced  
2 cloves garlic, minced  
1 ½ tablespoon oil  
1 tablespoon fresh oregano or 1 teaspoon, dried  
1 tablespoon fresh basil, or 1 teaspoon, dried  
1 small zucchini, sliced  
2 cups mozzarella cheese, shredded  
2/3 cup evaporated milk or half and half  
1 egg, beaten  
Salt and pepper to taste

In a large fry pan, sauté in oil the eggplant, onion, and garlic for about 2 minutes. Cover and cook until eggplant is soft, about 5 minutes, stirring as needed. Add herbs and salt, to taste.

Line bottom and sides of a greased 10-inch deep pie pan with zucchini slices. Spoon eggplant mixture over the zucchini slices.

Combine in a bowl the cheese, evaporated milk/half and half, and egg, mixing well. Pour over eggplant mixture and bake in preheated 375 degree oven for 30 minutes. Serves 6.

Adapted from "Simply in Season," by Mary Beth Lind and Cathleen Hockman-Wert.